

**IRRESISTIBLE!**

FOOD. DRINKS. LOVE.

「  
We  
love  
to  
cater  
you.  
」



## A holistic concept

### From arrival to the very last impression

At our catering company, we set the highest standards in fine dining and hospitality. Our team consists of trained professionals who embody discretion, elegance, and flawless service – always attentive, never intrusive. With culinary inspirations from around the world, maximum flexibility, and a passion for perfection, we create bespoke experiences tailored to every occasion. We are confident that we will deliver an unforgettable experience for you and your esteemed guests from Qatar.



## Simply irresistible

### Short & briefly

- Distinguished expertise in high level & premium events and caterings
- Bespoke culinary journeys, refined with elegance and effortlessly adaptable to every request.
- Exquisite artistry on the plate – where presentation and flavor meet perfection.
- Approved in cooking Halal, Kosher, vegan with the taste of around the world.
- A service culture defined by discretion including first class catering stewards and many more.
- Guaranteed flexibility thanks to our own pre-production kitchen in Davos P68

## Located to be flexible

Fast decisions, rapid execution, exceptional service.



- **Immediate Response Capability** – Last-minute requests, menu changes, and additional orders can be accommodated within hours, not days.
- **Unmatched Operational Flexibility** – Our on-site production facility allows us to adapt seamlessly to changing guest numbers, schedules, and event requirements.
- **Freshly Prepared, Not Transported** – Food is produced and finished close to the point of service, ensuring maximum freshness, quality, and presentation.
- **Reliable Execution Under Pressure** – Direct access to production capacity in the heart of Davos minimizes logistical risks and guarantees consistent service during the busiest week of the year.
- **Premium Service with Local Presence** – Being located directly on the Promenade enables close client support, rapid decision-making, and a highly personalized catering experience.

## Our chefs

### Fine Dining Catering

The fine dining restaurant Dae Mon - established in Berlin's gourmet gastronomy for years - is experiencing an unexpected upswing with two ambitious and creative young chefs as Chefs de Cuisine: the two childhood friends from Austria, Samuel Haas and Phillip Steixner, have reunited after a long time - in Berlin. But in January, the two budding star chefs will be concentrating solely on the WEF in Davos, leading the team in our Irresistible kitchen and enriching you, our customers, with unique dishes and flavours.



Culinary Excellence for Global Leaders

**IRRESISTIBLE!**

EVENT AND CATERING AG

6 | 01/06/2026

Tailored Fine Dining Experiences for an International Audience

Dietary & Cultural Excellence

Global Culinary Expertise

Premium Hospitality Formats

We can accommodate the highest Standards of international hospitality

Our culinary team is able to design and execute authentic concepts from around the world, including:

- Executive Breakfasts
- Private Dining Experiences
- VIP Receptions
- Business Lunches & Dinners
- Networking Events
- High-Level Hospitality Suites

- Halal Menus
- Kosher Menus
- Vegetarian & Vegan Concepts
- Allergy-Sensitive Menus
- Individual Guest Requirements
- Cultural and Religious Dietary Considerations

- European Fine Dining
- Japanese Cuisine
- Thai Cuisine
- Middle Eastern Cuisine
- Mediterranean Cuisine
- Asian Fusion Concepts
- Contemporary Plant-Based Menus
- Bespoke International Menus







Excellence  
Served  
with  
Elegance.

## Preparation is everything

### Tailored In-House Waiter Training

Our in-house waiter training program is designed to meet the specific needs of our clients and is continuously refined to ensure the highest standards of service. Regular updates and improvements are made, while external specialists from their respective fields are brought in to provide additional expertise and insights. This combination guarantees service that is both professional and adaptable to every event.



## Excellence Through Expertise

### Trained and experienced

- Exclusively trained hospitality and service professionals
- Dedicated Location Manager assigned to every venue and event
- Single point of contact ensuring seamless communication throughout the project
- Proactive coordination and personalized client support from planning to execution
- Rapid response and maximum flexibility for last-minute changes and requests
- Highly experienced teams delivering flawless service and operational excellence
- Consistent quality assurance to guarantee an exceptional guest experience

A photograph of a vineyard at sunrise. The sun is low on the horizon, creating a bright lens flare and casting a warm, golden light over the scene. The vineyard rows stretch into the distance, with green leaves and dark trunks. A semi-transparent white rectangular box is centered over the image, containing the text "Our commitment to Sustainable Excellence" in a bold, black, sans-serif font. The text is framed by black L-shaped corner brackets on the top-left and bottom-right corners.

**Our  
commitment  
to Sustainable  
Excellence**

## Sustainability

Think global – act local.

We are deeply committed to sourcing as much as possible from local suppliers — from the neighborhood organic market to local butchers and producers. By keeping at least 85–90% of our spending within the community, we not only support local businesses but also gain incredible flexibility to respond to last-minute changes. This approach ensures outstanding quality while strengthening the local economy.

## Food Waste Reduction

Less waste – more impact.

We collaborate with a local non-profit organization that collects unused or unsold food, processes it, and distributes it to the local community in exchange for a small donation. This enables us to reduce food waste by up to 90%, support people in need, and contribute to youth and children's projects funded by these donations.

## Davos Water

Davos purity in every glass.

At every location, we install a professional water filtration system to serve freshly filtered Davos water to all our guests. This not only highlights our commitment to sustainability but also significantly reduces emissions by eliminating the need to transport bottled water.

## E-Bike Delivery

No traffic. No delays. Just delivery.

We use e-bikes with trailers to deliver to our locations swiftly and sustainably — even during Davos' busiest hours. Thanks to special permissions, we can ride against one-way traffic, bypassing congestion and ensuring reliable, eco-friendly deliveries throughout the day.



**Our Journey  
Together –  
Elevated,  
Every Time.**

## IHC | 2026 |

Typ: Full Service | All Day Catering  
Format: Buffet | Served/Seated  
Details: Lunch | Dinner | Cocktail Reception  
Arabic | Halal | Italian | European



## TIMES MAGAZIN | 2026 |

Typ: Special Event  
Format: Flying | Seated  
Details: Cocktail Reception |  
CEO Dinner



## MIT | 2026 |

Typ: Special Event  
Format: Flying  
Details: Cocktail Reception  
American



## TENEO | 2026 |

Typ: CEO Dinner | Team Dinner | Crew  
Format: Seated | Flying  
Details: Fine dining | European | Euro-Asia

## CNBC | 2026 |

Typ: Full Service | All Day Catering  
Format: Buffet & Served/Seated  
Details: Breakfast | Lunch | Dinner  
Swiss Cuisine | European | British



## DELOITTE | 2026 |

Typ: Special Event  
Format: Buffet | Flying  
Details: Cocktail Reception  
International



## BRAZIL HOUSE | 2026 | 2025 |

Typ: Full Service | All Day Catering  
Format: Buffet | Served/Seated  
Details: Lunch | Dinner | Cocktail Reception  
Brazilian



## COGNIZANT | 2026 | 2025 | 2024 |

Typ: Full Service | All Day Catering  
Format: Buffet | Served/Seated  
Details: Breakfast | Lunch | Dinner |  
Cocktail Reception |  
CEO-Dinner



## COUNTRY MALAYSIA | 2026 | 2025 | 2024 |

Typ: Full Service | All Day Catering  
Format: Buffet | Served/Seated  
Details: Breakfast | Lunch | Dinner  
Indonesia | Halal



## Intel | 2025 | 2024 |

Typ: Full Service – All Day Catering  
Format: Buffet | Flying | Served/Seated  
Details: Breakfast | Lunch | Dinner  
European | Alps kitchen



## LiveLab | 2026 | 2025 | 2024 |

Typ: CEO Dinner | Team Dinner | Crew  
Format: Seated | Flying  
Details: Fine Dining | European | Euro-Asia

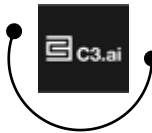


## TAMIL NADU | 2025 | 2024 |

Typ: Full Service | All Day Catering  
Format: Buffet & Served/Seated  
Details: Breakfast | Lunch | Dinner  
Indian, European

## C3ai | 2026 | 2025 | 2024 |

Typ: Full Service | All Day Catering  
Format: Buffet | Flying | Served/Seated  
Details: Breakfast | Lunch | Dinner  
Mexican | American | Kosher



## Lattice | 2025 |

Typ: Food Delivery  
Format: Breakfast | Lunch | Snacks  
Details: Packed Boxes delivered





Let's make 2027 happen together.

love what you do  
and do what  
you love

DAVOS //

Irresistible  
Event und Catering AG  
Promenade 68  
7270 Davos  
Switzerland

HEADQUARTER //

Irresistible  
Event und Catering AG  
Baarerstrasse 43  
6300 Zug  
Switzerland


Stefan Reinhardt  
[stefan@irresistible-catering.ch](mailto:stefan@irresistible-catering.ch)

Christopher Wiedemann  
[christopher@irresistible-catering.ch](mailto:christopher@irresistible-catering.ch)

HEADQUARTER //

DAVOS //





**IRRESISTIBLE!**

FOOD. DRINKS. LOVE.